

CLAIMS

What is claimed as new and desired to be protected by Letters Patent of the United States is:

1. A method of making an ice cream product comprising:

placing ingredients of the ice cream product into a container that is sufficiently open to

5 enable a visible amount of vapor of a liquefied gas to move out of the container to the surroundings; and

mixing with the ingredients a liquefied gas in a sufficient amount to produce the ice cream product from the ingredients and produce a visible amount of vapor.

10 2. The method of claim 1, wherein the liquefied gas is liquefied nitrogen.

3. The method of claim 1, further comprising heating the container to prevent the ice cream product from freezing to the container.

15 4. The method of claim 1, wherein the step of mixing is performed with a powered mixer, wherein the powered mixer emits colored light.

5. The method of claim 1, wherein the ingredients and the liquefied gas are mixed in an open-top mixing bowl.

20 6. The method of claim 1, wherein the ingredients and the liquefied gas are mixed in a disposable container.

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7. The method of claim 6, wherein the disposable container containing the mixed frozen ingredients is passed to a customer.

5 8. The method of claim 1, wherein the step of mixing comprises mixing in sufficient liquefied gas to surround at least most of the container.

9. The method of claim 1, further comprising deflecting laterally, slightly above the top of the container, vapor rising from the container.

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10. The method of claim 1, further comprising positioning the container in a place in a food service establishment where the vapor is visible to a customer.

11. The method of claim 1, further comprising positioning the container in a place in
15 a food service establishment where the vapor can be touched by a customer.

12. Apparatus for making an ice cream product comprising:
a container for holding ingredients of the ice cream product, the container being
sufficiently open to enable a visible amount of vapor from a liquefied gas to move out of the
20 container to the surroundings;

an arrangement delivering into the container a sufficient amount of a liquefied gas to
produce the ice cream product from the ingredients and produce a visible amount of vapor; and

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a mixer, whereby the liquefied gas is mixed with the ingredients.

13. The apparatus of claim 12, further comprising heating means for preventing the ingredients and the product from freezing to the container.

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14. The apparatus of claim 12, further comprising a heater in heating relationship to the container.

15. The apparatus of claim 14, wherein the heater is an electric resistance
10 heating element.

16. The apparatus of claim 15, further comprising a base, wherein the electric resistance heating element is in the base, and the container contacts the base.

15 17. The apparatus of claim 12, wherein the mixer is a powered mixer.

18. The apparatus of claim 17, further comprising a source of colored light connected to the powered mixer.

20 19. The apparatus of claim 18, wherein the powered mixer has a support, the support has at least one opening, and the source of colored light is positioned inside the support such that the colored light passes out of the opening to the surroundings.

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20. The apparatus of claim 18, wherein the powered mixer has an open bottom and elements supporting the open bottom above a support surface, and the source of colored light is positioned inside the powered mixer such that the colored light passes out of the open bottom to
5 the surroundings.

21. The apparatus of claim 12, wherein the container is a disposable container.

22. The apparatus of claim 12, wherein the container is an open-top container.

10 23. The apparatus of claim 12, further comprising a deflector positioned in vertical alignment with and slightly above the container.

24. The apparatus of claim 23, wherein the container has a perimeter, and the
15 deflector extends laterally beyond the container perimeter along at least most of length of the perimeter.